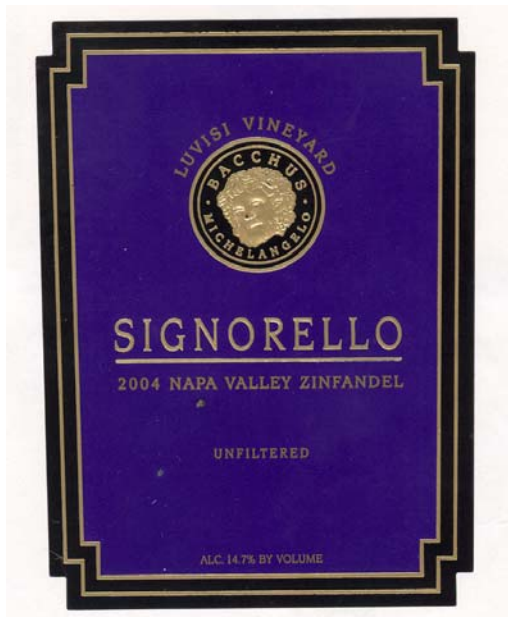


2004 ZINFANDEL “LUVISI VINEYARD”



100 % Zinfandel
Harvested at 26.5 Brix on September 9, 2004
14.7% Alcohol
0.62 TA/3.59pH
243 Cases Produced
Release Date: December 1, 2005

2004 HARVEST REPORT: Winemakers are predicting a memorable vintage for 2004 with fruit that bears the imprint of an early spring and a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines.

Positive reports extend out beyond Signorello Vineyards as good news came covering multiple varietals and districts. The white wines are powerful and aromatic and the reds are concentrated, deeply colored wines with firm acidity and full tannins.

WINEMAKING NOTES: Our goal is to make classic California Zinfandel using traditional French techniques that enhance fruit character and balance. We destemmed the grapes, fermented and pumped over two times daily. The must was pressed at dryness and aged for 11 months in barrels. We used a combination of French and American oak. (17% New American oak and 18% new French Oak. The wine was bottled on December 1, 2005.

TASTING NOTES: Ruby red in color with an impression of roundness & fullness on the palate followed by ripe and rich provocative flavors of black cherry, currant, dark plum and a touch of pepper and spice balanced by a refreshing acidity and smooth multi-layered long desirable finish. Drink ability: 2005 – 2014.

VINEYARD NOTES: Our Zinfandel grapes are sourced from the “Luvisi Vineyard” located on the Silverado Trail, in the Calistoga region of the Napa Valley. These old vines were planted back in the early 1900’s on rugged terrain. Because of the vines’ age and the marginal soils, the crop yield remains low. This old vineyard produces fruit with intense flavors that make this wine truly special!

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